

# MERCATO

Ristorante

## antipasti

ARANCINI fresh parmesan & fontina rolled in garlic risotto, lightly breaded & fried. with marinara	9.
CALAMARI FRITTI rings and tentacles, seasoned & fried, served with a tart lemon aioli	10.
HAZELNUT GOAT CHEESE served warm with grilled focaccia, spring greens & basil pesto	10.
CREAM DE SPINACI E CARCIOFO rustic spinach & artichoke spread. baked in our hearth oven and served with organic parmesan crostini	9.
PRAWNS CAPRESE grilled prosciutto-wrapped black tiger prawns, served with fresh mozzarella, roma tomatoes, fresh basil and a drizzle of balsamic syrup	13.
HEARTH OVEN GARLIC KNOTS freshly made bread knots seasoned with fresh garlic & parmesan. served with marinara.	6.
ANTIPASTO PLATE our signature appetizer. an assortment of italian cheeses and cured meats, roasted garlic, roasted peppers, eggplant caponata, olives, fresh checca and grilled focaccia.	15.
TOMATO BRUSCHETTA grilled organic ciabatta brushed with basil pesto. topped with fresh roma tomato, roasted red peppers and provolone cheese. served warm.	9.

## insalate

small pear & gorgonzola 7. small caesar 5. insalata mista 4. tomato bisque 3.5/5./6.	
PEAR AND GORGONZOLA grilled pear over field greens with gorgonzola cheese, caramelized hazelnuts and blackberry vinaigrette.	13.
SMOKED SALMON CAESAR smoked salmon, romaine, garlic croutons, parmesan & house-made smoked salmon caesar dressing.	15.
GRILLED SALMON SALAD grilled wild salmon fillet, field greens, honey-infused goat cheese, grape tomatoes, toasted walnuts and citrus vinaigrette.	15.
CALABRESE sauteed, house-smoked duck, field greens, sun-dried tomatoes, pine nuts, asiago cheese and balsamic vinaigrette.	14.
BISTECCA DI LOMBO grilled rosemary & spicy mustard-marinated flank steak, field greens, roasted bell peppers, red onion and roasted sweet corn. dressed in red wine vinaigrette and gorgonzola cheese.	15.
ITALIAN CHOPPED rosemary chicken breast, spicy coppicola ham, sundried tomatoes, kalamata olives, provolone, field greens and red wine vinaigrette	14.
CAESAR romaine, garlic croutons, parmesan and classic caesar dressing 9. add oven roasted herb chicken breast 6. rosemary chicken breast 4. rock shrimp 5. grilled hand cast italian sausage 4. balsamic marinated portobello mushroom 4.	

## pizze

CARBONARA bechamel sauce, rosemary chicken breast, crispy pancetta, roma tomatoes, fontina and provolone.	14.
GAMBERI basil pesto, sauteed rock shrimp, roasted garli, sun-dried tomatoes, goat cheese and mozzarella.	14.
QUATTRO FORMAGGIO basil pesto, goat cheese, fontina, provolone and parmesan	12.
MARGHERITA marinara, fresh mozzarella, fresh roma tomato and basil.	11.
MOLTO CARNE pepperoni, soprasetta salami, pepperoncini, goat cheese, mozzarella, provolone and marinara	14.
SALAME spicy copacola salami, pancetta, caramelized onions, minced garlic, mozzarella, provolone and marinara.	14.

## piadina

*piadina - a cool salad on a warm, hearth-oven flatbread.*

HERO prosciutto, soprasetta, provolone, kalamata olives, field greens, red onion and tomato with a red wine vinaigrette.	11.
HOUSE-SMOKED DUCK balsamic sauteed house-smoked duck, spinach, garlic-marinated roma tomatoes and red onion with balsamic vinaigrette.	11.
CAPRESE pesto-brushed flatbread, romaine, fresh mozzarella, roma tomatoes with a balsamic reduction.	9.

## pasta

PENNE DI POLLO ALLA TOSCANA penne tossed with sauteed chicken breast and sun-dried tomatoes in a white wine cream sauce.	16.
FETTUCINI ALLA BOLOGNESE fresh fettuccini tossed with a rich veal, beef, pork & tomato sauce.	15.
PORTOBELLO MUSHROOM AND MOZZARELLA RAVIOLI tossed with grape tomatoes, toasted pine nuts and gorgonzola in a citrus butter sauce.	16.
SPICED PUMPKIN RAVIOLI with apple cider & caramelized onion cream sauce. finished with parmesan and toasted hazelnuts in our hearth oven.	16.
GNOCCHI CON PANCETTA fresh potato gnocchi, house cured pancetta, spinach, caramelized onions and grape tomatoes in a butter sauce.	15.
LASAGNA ALLA RAGU a classic meat lasagna.	15.
SPAGHETTI fresh noodles served with your choice of pesto & tossed with garlic-marinated tomatoes OR our house-made marinara. add hand-cast italian sausage 4. add chicken breast 4. add black tiger prawns 6.	11.

## tramezzini

*all sandwiches served with a side salad or cup of soup.*

SALMONE TRAMEZZINI grilled wild salmon fillet on rustic roll, red leaf lettuce, tomato, red onion and citrus honey glaze	12.
BISTECCA DI LOMBO TRAMEZZINI grilled rosemary & spicy mustard-marinated flank steak on rustic roll, provolone, red leaf lettuce, tomato, red onion and roasted red pepper aioli.	12.
TRAMEZZINI DI POLLO ALLA GRIGLIA grilled balsamic & herb marinated chicken on rustic roll, red leaf lettuce, tomato and jalapeno aioli.	12.
FOCACCIA DI TURCHIA alder smoked turkey breast, thin sliced prosciutto and provolone on house-made focaccia, with red leaf lettuce, tomato, red onion and sun-dried tomato pesto. add sliced prosciutto 2.	11.
PORTOBELLO TRAMEZZINI balsamic marinated portobello mushroom on rustic roll, fontina, red leaf lettuce, tomato, red onion and sun-dried tomato pesto.	11.

## secondi

BISTECCA AL MERCATO 10-oz new york strip, balsamic-marinated and served with a parmesan-fontina potato cake & fresh citrus spinach.	25.
SALMONE REALE SELVATICA pan seared wild salmon fillet served with a parmesan-fontina potato cake & grilled asparagus. finished with honey citrus glaze.	20.
PETTO DI POLLO AL FORNO citrus-marinated chicken breast roasted in our hearth oven. served with a parmesan-fontina potato cake, sauteed garlic spinach & grilled lemon.	18.

## bibita

espresso	3.00	San Pellegrino 1/2 litre	4.00
latte/cappuccino	4.00	San Pellegrino (litre)	
Batdorf & Bronson coffee or decaf	3.00	sparkling or still	7.00
NUMI organic hot tea	3.00	oranciato or limonatta	4.00
soft drink/iced tea	2.50	Thomas Kemper	
Republic of Tea iced tea	4.50	rootbeer, orange cream,	
Martinelli apple juice	3.00	ginger ale, black cherry,	
house-made lemonade	3.00	grape	4.00
house-made strawberry lemonade	4.00		

under washington state law, mercato ristorante would like to inform you that consuming undercooked seafood or meat places you at risk of contracting a food-bourne illness.